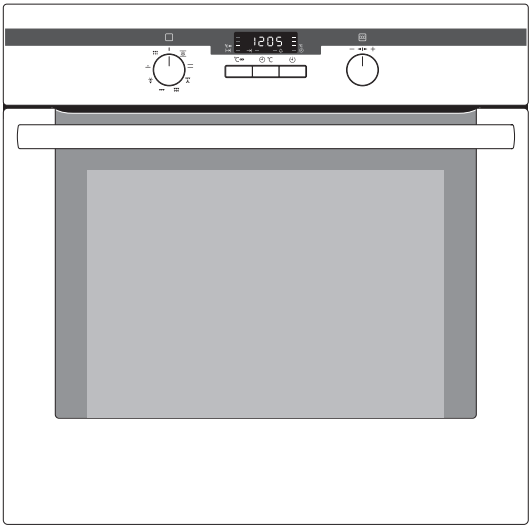
COMPETENCE B5741-4

Built-In Electric Oven

Operating Instructions



Dear Customer,

Please read these user instructions carefully and keep them to refer to later.
Please pass the user instructions on to any future owner of the appliance.

The following symbols are used in the text:

Safety instructions
Warning! Information that affects your personal safety.
Important! Information that prevents damage to the appliance.

Useful tips and hints

Environmental information

Contents

Operating Instructions 5

Safety instructions 5

Disposal 7

Description of the Appliance 8
General Overview 8
Control Panel 8
Oven Features 9
Oven accessories 9

Before Using for the first time 10
Setting and changing the time 10
Initial cleaning 11

Using the Oven 12
Switching the Oven On and Off 12
Speedcook 15
Oven Functions 16
Inserting the Shelf and Tray 17
Inserting/Removing the Grease Filter 18
Clock Functions 19
Other Functions 25
- Switching off the display 25
- Oven's child safety device 25
- Oven safety cut-out 26

Uses, Tables and Tips 27
Baking 27
- Baking table 29
- Table for Bakes and Gratins 33
- Frozen Ready Meals Table 33

Roasting 34
- Roasting table 35

Wide grilling 37
- Grilling table 37

Defrosting 38
- Defrosting table 38

Making Preserves 39

Cleaning and Care 41
Outside of the appliance 41
Oven interior 41
Accessories 41
Fat Filter 42
Pyrolytic cleaning 42
Side rails 43
Oven Lighting 45
Oven Door 46
Oven door glass 47

What to do if 49

Service 51

⚠ Safety instructions

CE This appliance conforms with the following EU Directives:
– 73/23/EEC dated 19.02.1973 Low Voltage Directive
– 89/336/EEC dated 03.05.1989 EMC Directive inclusive of Amending Directive 92/31/EEC
– 93/68/EEC dated 22.07.1993 CE Marking Directive

Electrical safety

- This appliance must be only connected by a **registered electrician**.
- In the event of a fault or damage to the appliance: Take the fuses out or switch off.
- **Repairs** to the appliance must only be carried out by **qualified service engineers**. Considerable danger may result from improper repairs. If repairs become necessary, please contact our Customer Services or your dealer.

Child Safety

- Never leave children unsupervised when the appliance is in use.

Safety whilst Using

- This appliance is intended to be used for cooking, roasting and baking food in the home.
- Take care when connecting electric appliances to sockets nearby. Do **not** allow connecting leads to come into contact with or to catch beneath the hot oven door.
- **Warning: Risk of burns!** The interior of the oven becomes hot during use.
- Using ingredients containing alcohol in the oven may create an alcohol-air mixture that is easily ignited. In this case, open the door carefully. Do not have embers, sparks or naked flames in the vicinity when opening the door.

ⓘ **Information on acrylamides**
According to the latest scientific knowledge, intensive browning of food, especially in products containing starch, can constitute a health risk due to acrylamides. Therefore we recommend cooking at the lowest possible temperatures and not browning foods too much.

How to avoid damage to the appliance

- Do not line the oven with aluminium foil and do not place baking trays, pots, etc. on the oven floor, as the heat that builds up will damage the oven enamel.
- Fruit juices dripping from the baking tray will leave stains, which you will not be able to remove. For very moist cakes, use a deep tray.
- Do not put any strain on the oven door when open.
- Never pour water directly into the oven when it is hot. This could cause damage to or discoloration of the enamel.
- Rough handling, especially around the edges of the front panel, can cause the glass to break.
- Do not store any flammable materials inside the oven. These could ignite when the oven is switched on.
- Do not store any moist foods inside the oven. This could damage the oven enamel.

Note on enamel coating

Changes in the colour of the oven's enamel coating as a result of use do not affect the appliance's suitability for normal and correct use. They therefore do not constitute a defect in the sense of the warranty law.

Disposal

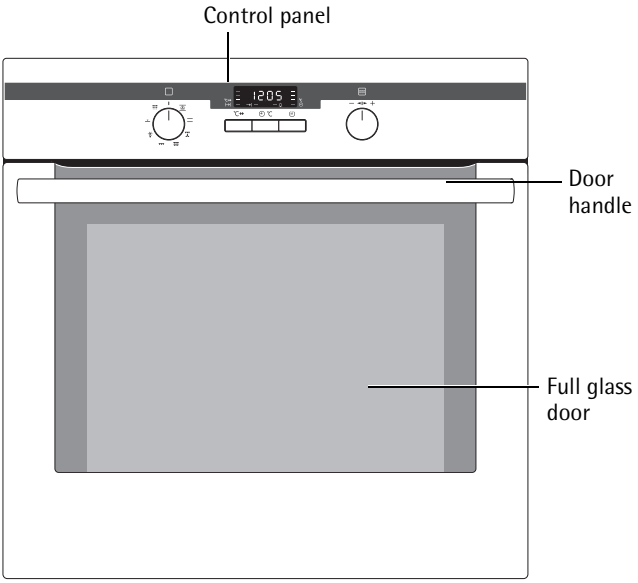
Packaging material
The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at the community waste disposal facilities.

Old appliance
Please dispose of your old appliance in line with the guidelines for disposal in your community.

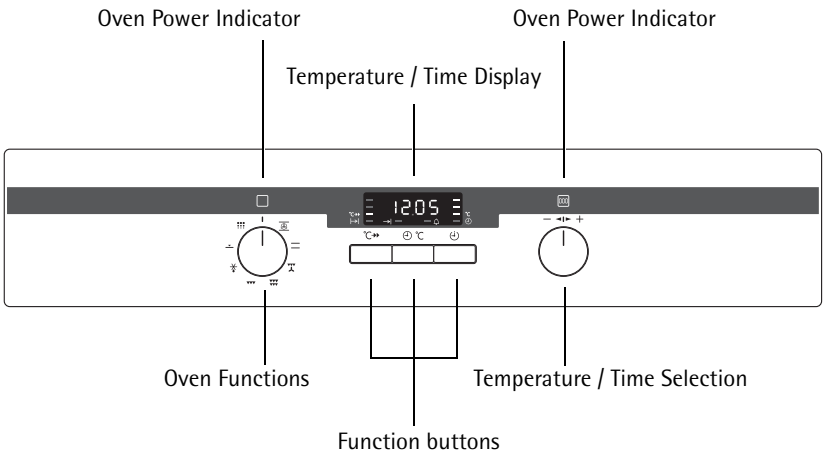
Warning: So that the old appliance can no longer cause any danger, make it unusable before disposing of it.
To do this, disconnect the appliance from the mains supply and remove the mains cable from the appliance.

Description of the Appliance

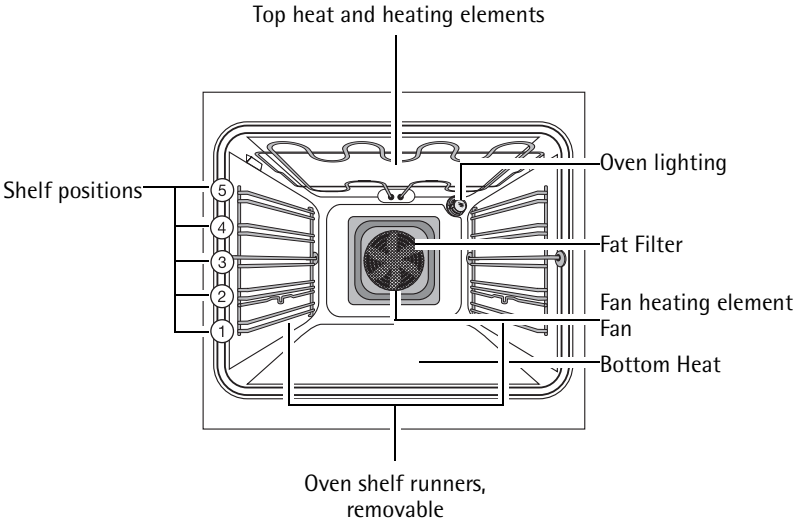
General Overview



Control Panel

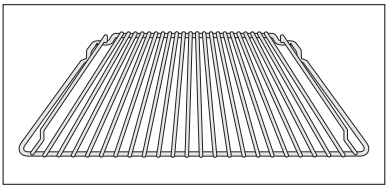


Oven Features

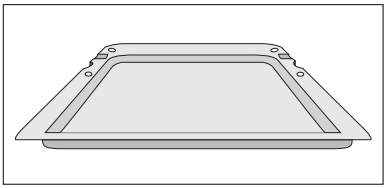


Oven accessories

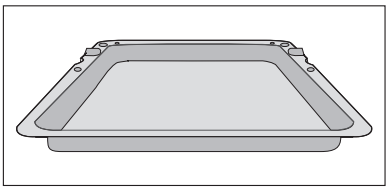
Combination shelf
For dishes, cake tins, items for roasting and grilling.



Baking tray
For cakes and biscuits.



All-purpose tray
For moist cakes, roasts or for use as a baking tray or a pan to collect fat.

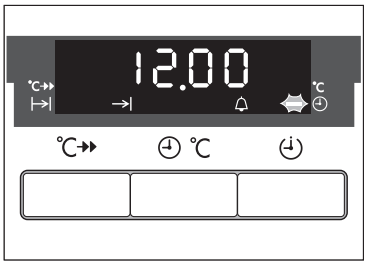


Before Using for the first time

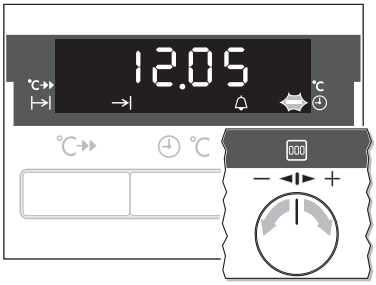
Setting and changing the time

The oven only operates when the time has been set.

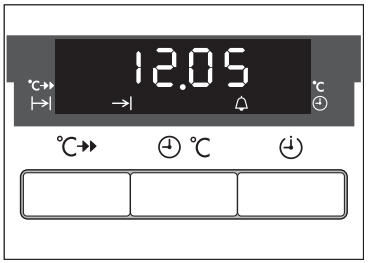
When the appliance has been connected to the electrical supply or when there has been a power cut, the function indicator Time flashes automatically.



1. To change a time that has already been set, press the Select button repeatedly until the function indicator Time flashes.
2. Using the + / — control knob, set the current time.



After approx. 5 seconds, the flashing stops and the clock displays the time of day set.



The appliance is now ready to use.

The time can only be modified, if the child safety device is deactivated, none of the Countdown, Cook time or End time clock functions and no oven function is set.

Initial cleaning

Clean the oven before using it for the first time.

Important: Do not use caustic or abrasive cleaning agents! These can damage the oven surfaces.

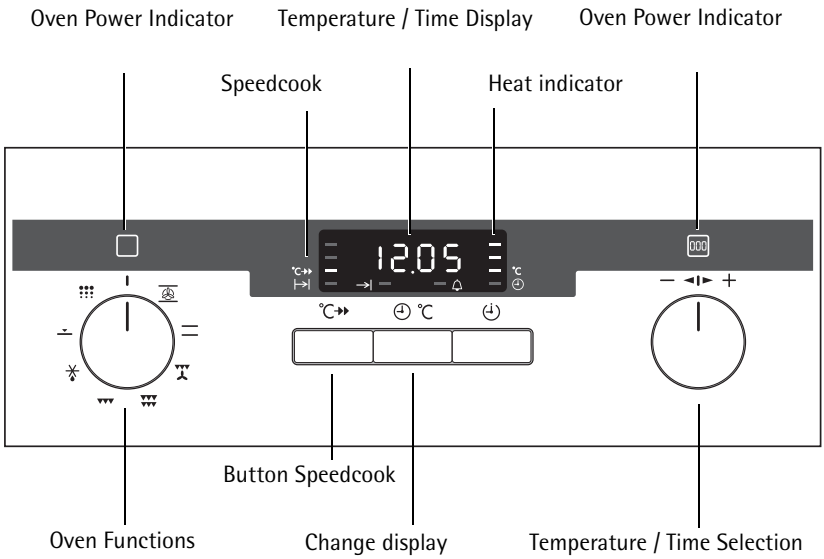
For the metal surfaces, use commercially available cleaning agents.

1. Open the oven door.
   The oven light is lit.
2. Remove all oven accessories, and clean them with warm water and a scouring agent.
3. Wash the oven in the same way, and wipe dry.
4. Wipe the front of the appliance with a damp cloth.

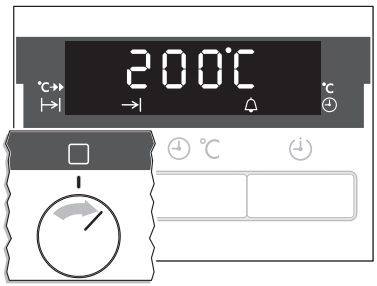
Using the Oven

The oven is equipped with **retractable buttons** for "Oven functions" and "Temperature selection". To use, press the relevant button. The button then sticks out.

Switching the Oven On and Off



Switching the oven on



Turn the oven functions control knob to the desired function. The oven power indicator lights up. The temperature display shows the suggested temperature for the oven function selected.

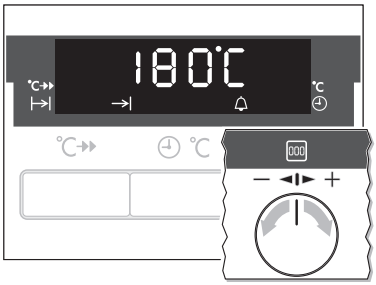
The oven starts to heat up.

When the temperature set is reached, an audible signal sounds.

Changing the oven temperature

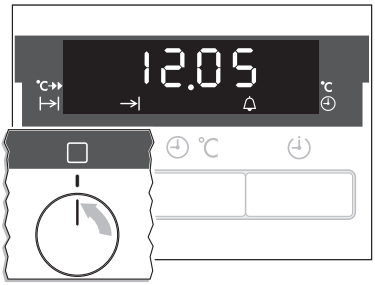
Use the + / — control knob to raise or lower the temperature.

The setting changes in steps of 5 °C.



Switching the oven off

To turn the oven off, turn the oven functions control knob to the OFF position.

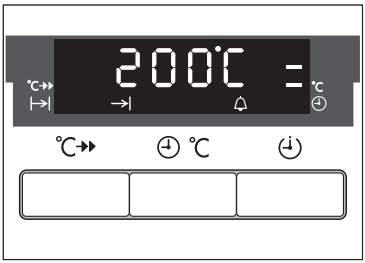


Cooling fan

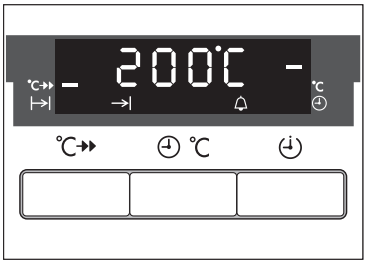
The fan switches on automatically in order to keep the appliance's surfaces cool. When the oven is switched off, the fan continues to run to cool the appliance down, then switches itself off automatically.

Heat indicator

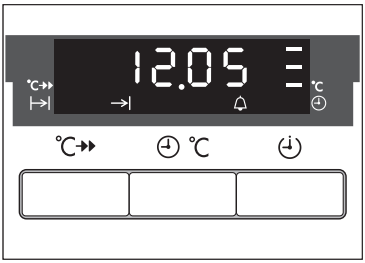
Indicates warming up
When the oven function has been **switched on** the bars that slowly light up one after the other indicate how far the oven has heated up.



Fast heat indicator
When the fast heat function has been **switched on** ℃→▸▸ the bars that flash one after the other indicate that fast heat is operating. In addition the bars next to the symbol ℃→▸▸ light up.



Residual heat indicator
When the oven has been **switched off**, the bars that are still lit indicate the remaining residual heat in the oven.



Speedcook

After an oven function is selected, using the additional function Speedcook °C→→ the empty oven can be pre-heated in a relatively short time.

Important: Do not put the food to be cooked into the oven, **until Speedcook is completed** and the oven is operating using the desired function.

1. Set the desired oven function (e. g., Conventional). If necessary, change the suggested temperature.
2. Press the Speedcook button. The bars next to the symbol °C→→ light up.

   When the bars flash one after another it shows that Speedcook is operating.

   When the temperature set is reached, the bars of the heat indicator light up and the bars next to the symbol °C→→ go out. An audible signal sounds.

   The oven now continues heating according to the pre-set oven function and temperature. You can now place the food in the oven.

The Speedcook function can be switched on with the oven functions Professional hot air , Conventional and Rotitherm .

Oven Functions

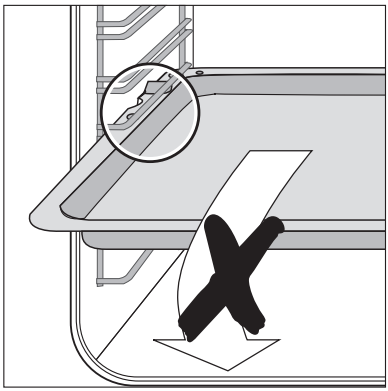
The oven has the following functions:

Oven function		Application	Heating element/ fan
	Professional hot air	For **baking** on **up to three oven levels** at the same time. Set the oven temperatures 20-40 °C lower than when using Conventional.	Top heat, bottom heat, rear wall heating element, fan
	Conventional	For **baking** and **roasting** on **one oven level**.	Top heat, bottomheat
	Rotitherm	For **roasting** larger joints of meat or poultry on one level. The function is also suitable for **gratinating** and **browning**.	Grill, top heat, fan
	Dual grill	For **grilling** flat foodstuffs in **large quantities** and for **toasting**.	Grill, top heat
	Grill	For **grilling** flat foodstuffs placed in the **middle of the grill** and for **toasting**.	Grill
	Defrost	For **defrosting** e. g. flans and gateaux, butter, bread, fruit or other **frozen foods**.	Fan
	Bottom heat	For **baking** cakes with **crispy or crusty bases**.	Bottom heat
	Pyroluxe	For automatic pyrolytic cleaning of the oven. It burns off residues in the oven, which can then be removed with a cloth when the oven has cooled down. The oven is heated to approximately 500 ×C.	Top heat, bottomheat, grill, fan

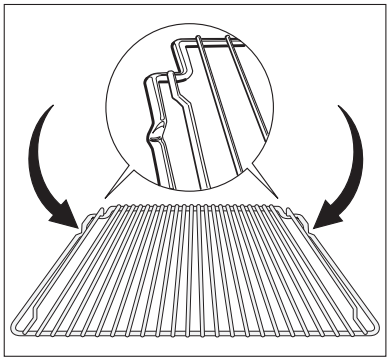
Inserting the Shelf and Tray

Anti-tip device
All slide-in units have a small bulge on the left and right. This bulge is an anti-tip device and must always point to the rear of the oven.

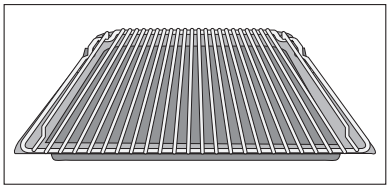
Inserting tray:
The anti-tip device must point towards the rear of the oven.



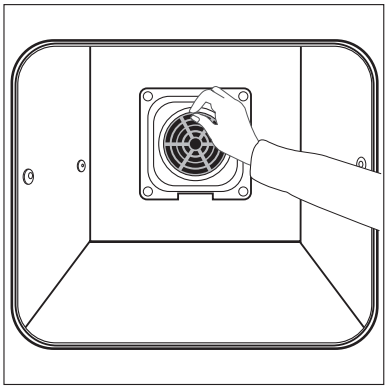
Inserting shelf:
Insert the shelf unit with both guide rails pointing upwards. The anti-tip device must point downwards and be positioned to the rear of the oven compartment.



Inserting shelf and tray:
When using the shelf and the tray together, insert the shelf's anti-tip device exactly into the indentations in the tray.



Inserting/Removing the Grease Filter

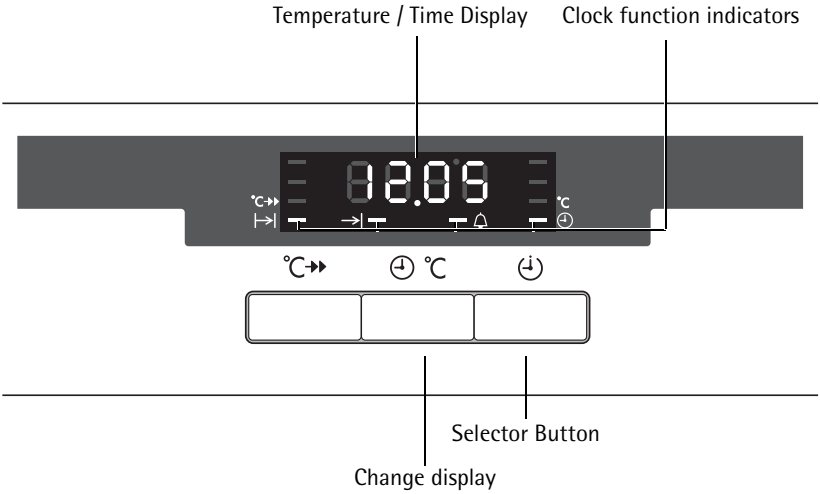


Only use the grease filter when roasting to protect the rear heating elements from fat splashes.

Inserting the grease filter
Hold the grease filter by the grip and insert the two mounts downwards into the opening on the rear wall of theoven (fan opening).

Taking out the grease filter
Hold the grease filter by the grip and unhook it.

Clock Functions



Cook time
To set how long the oven is to be in use.

End time
To set when the oven is to switch off again.

Countdown
To set a countdown. A signal sounds after the time has elapsed.
This function does not affect the functioning of the oven.

Time
To set, change or check the time
(See also section "Before Using for the First Time").

How to use the clock functions

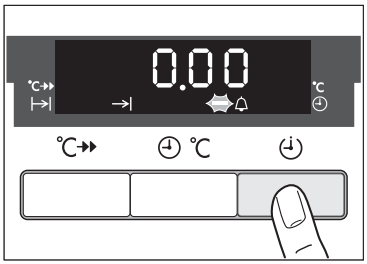
- After a clock function has been selected, the corresponding function indicator flashes for about 5 seconds. During this period, the desired times can be set or modified using the + / — dial.
- When the desired time has been set, the function indicator continues to flash for approx. 5 seconds. After that the function indicator is then lit. The set time begins to run in the background.
- When the clock functions Cook time and End time **have been completed, the oven functions dial must be turned back to "0".**
- Using the Display button, you can switch between the oven temperature and the time.

Checking the time set or remaining.

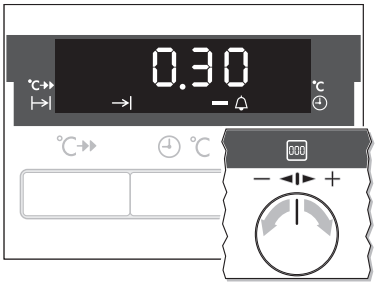
Press the Select button repeatedly, until the appropriate clock function flashes and the time set or remaining is displayed.

Countdown 🔔

1. Press the Select ⏲ button repeatedly until the function indicator Countdown 🔔 flashes.

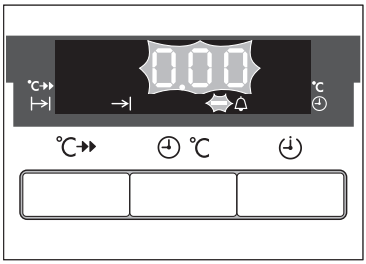


2. Using the + / — control knob set the desired countdown (max. 99.00 minutes).
   The function indicator Countdown 🔔 lights up.



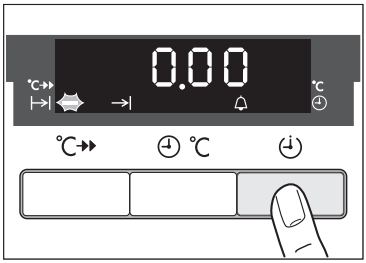
When 90% of the time set has elapsed, an audible signal sounds.

When the time has elapsed, "0.00" and the function indicator flash. An audible signal sounds.
To stop the flashing and the audible signal:
Press any button.

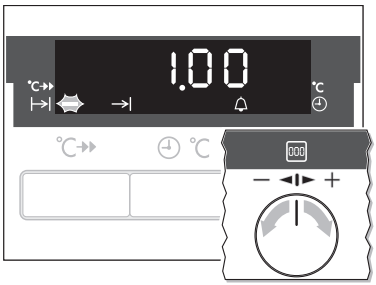


Cook time ⇥

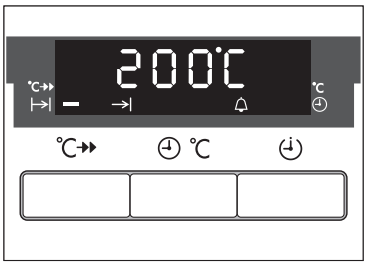
1. Select the oven function and temperature.
2. Press the Select ⏲ button repeatedly until the function indicator Cook time ⇥ **flashes.**



3. Using the + / — control knob set the desired cooking time (max. 09.59 hours).



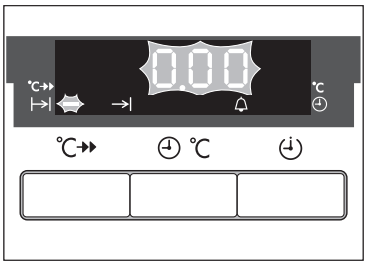
The function indicator Cook time ⇥ lights up and the oven comes on immediately.



When the time has elapsed, "0.00" and the function indicator flash. An audible signal sounds for 2 minutes. The oven switches itself off.

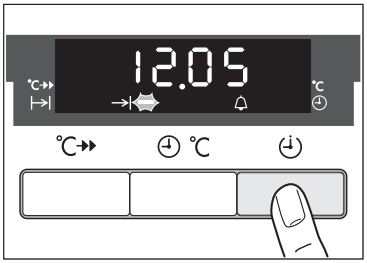
To stop the flashing and the audible signal:

Turn the oven functions dial to "0".

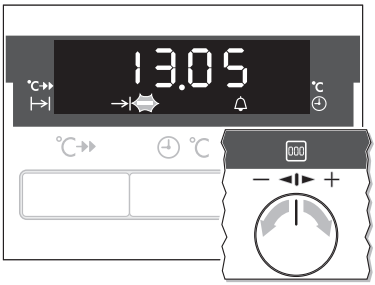


End time ⇥

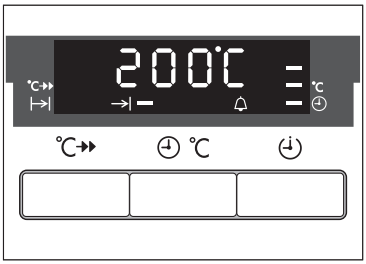
1. Select the oven function and temperature.
2. Press the Select ⏲ button repeatedly until the End time ⇥ function indicator flashes.



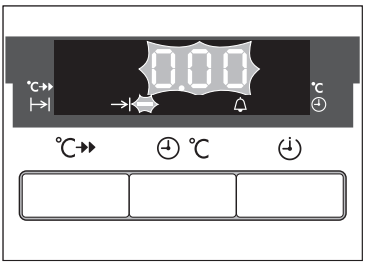
3. Using the + / — control knob set the desired switch-off time.



The function indicator End time ⇥ lights up and the oven comes on immediately.



When the time has elapsed, "0.00" and the function indicator flash. An audible signal sounds for 2 minutes. The ovenswitches itself off.

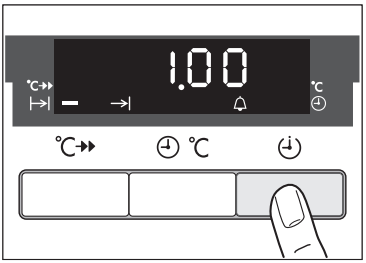


To stop the flashing and the audible signal:
Turn the oven functions dial to "0".

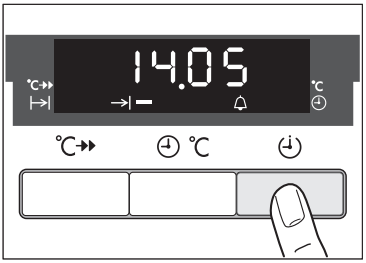
Cook time ⇹ and End time ⇹ combined

Cook time ⇹ and End time ⇹ can be used simultaneously, if the oven is to be switched on and off automatically **at a later time**.

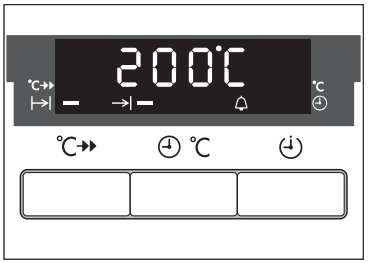
1. Select the oven function and temperature.
2. Using the Cook time ⇹ function, set the time that the dish needs to cook, In this example, 1 hour.



3. Using the End time ⇹ function, set the time at which the dish should be ready.
   In this case, 14:05.



The Cook time ⇹ and End time ⇹ function indicators light up and the temperature is shown in the display. In this example, 200° C.



The oven switches on automatically at the time calculated.
In this case, at 13:05.

And switches itself off again when the cook time entered has elapsed.
In this case, at 14:05.

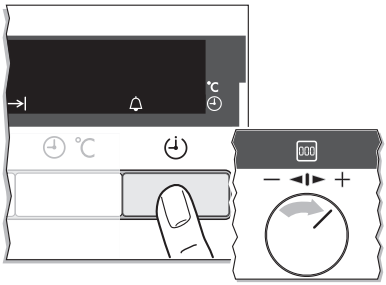
Other Functions

Switching off the display

You can save energy by switching off the clock display.

Switching off the clock display

1. Turn the + / — control knob to the right and hold it.
2. In addition press the Select button until the display goes out.



As soon as the appliance is switched on again, the display comes on automatically.
When the appliance is next switched off, the clock display goes out again.
To have the clock display on permanently again, you must set the clock again.

Switching on the clock display

1. Turn the + / — control knob to the right and hold it.
2. In addition press the Select button, until the display appears again.

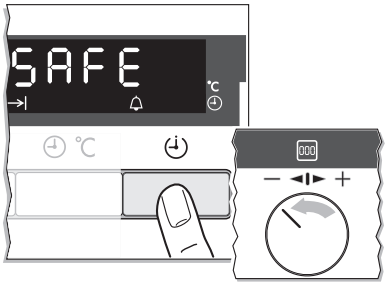
Oven's child safety device

The oven is fitted with a child safety device. As soon as the child safety device is activated, the oven cannot be switched on.

For the child safety device to be activated, none of the oven functions must be currently selected.

Activating the child safety device

1. Turn the + / — dial to the left and hold it.
2. In addition press the Select button until "SAFE" appears "in the" display.
   The child safety device is now activated.



Deactivating the child safety device

1. Turn the + / — dial to the left and hold it.
2. In addition press the Select button until "SAFE" disappears "from" the display.

   The child safety device is now deactivated and the oven is again ready for use.

Oven safety cut-out

If not switched off after a certain time, or if the temperature is not modified, the oven switches off automatically.
The last temperature set flashes in the temperature display.

The oven switches off when the oven temperature is:

30 - 120°C	after	12.5 hours
120 - 200°C	after	8.5 hours
200 - 250°C	after	5.5 hours
250 - max°C	after	3.0 hours

Switching on after a safety cut-out

Switch the oven off completely.

It can then be switched on again.

The safety cut-out is cancelled if the clock function Cook time or End time is set.

Uses, Tables and Tips

Baking

Oven function: Professional hot air or Conventional

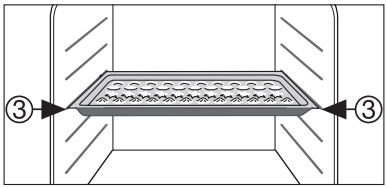
Baking tins

- For Conventional dark metal and non-stick tins are suitable.
- For Professional hot air bright metal tins are also suitable.

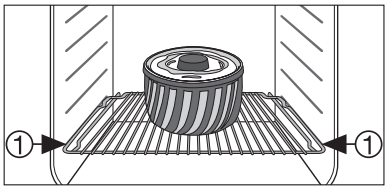
Oven levels

- Baking with Conventional is possible on one oven level.
- With Professional hot air you can bake on up to 3 baking trays at the same time:

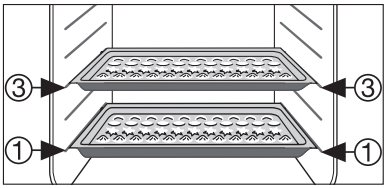
1 baking tray:
e.g. oven level 3



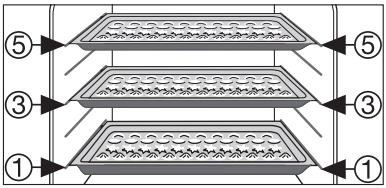
1 cake tin:
e.g. oven level 1



2 baking trays:
z. g., oven levels 1 and 3



3 baking trays:
oven levels 1, 3 and 5



General Instructions

- Insert the tray with the bevel at the front.
- With Conventional or Professional hot air you can also bake with two tins next to one another on the oven shelf at the same time. This does not significantly increase baking time.

When frozen foods are used the trays inserted may distort during cooking. This is due to the large difference in temperature between the freezing temperature and the temperature in the oven. Once the trays have cooled the distortion will disappear again.

How to use the Baking Tables

The tables give the required temperature settings, baking times and oven shelf levels for a selection of typical dishes.

- Temperatures and baking times are for guidance only, as these will depend on the consistency of pastry, dough or mixture, the amount and the type of baking tin.
- We recommend using the lower temperature the first time and then if necessary, for example, if a deeper browning is required, or baking time is too long, selecting a higher temperature.
- If you cannot find the settings for a particular recipe, look for the one that is most similar.
- If baking cakes on baking trays or in tins on more than one level, baking time may be extended by 10-15 minutes.
- Moist recipes (for example, pizzas, fruit flans, etc.) are baked on one level.
- Cakes and pastries at different heights may brown at an uneven rate at first. If this occurs, **please do not change the temperature setting**. Different rates of browning even out as baking progresses.

With longer baking times, the oven can be switched off about 10 minutes before the end of baking time, to make use of the residual heat.
Unless otherwise stated, the values given in the tables assume that cooking is started with the oven cold.

Baking table

Baking on one oven level

Type of baking	Oven function	Oven level	Temperature °C	Time Hr: Mins.
Baking in tins				
Ring cake or brioche	Professional hot air	1	150-160	0:50-1:10
Madeira cake/fruit cakes	Professional hot air	1	140-160	1:10-1:30
Sponge cake	Professional hot air	1	140	0:25-0:40
Sponge cake	Conventional	2	160	0:25-0:40
Flan base - short pastry	Professional hot air	3	170-180[1)]	0:10-0:25
Flan base - sponge mixture	Professional hot air	3	150-170	0:20-0:25
Apple pie	Conventional	1	170-190	0:50-1:00
Apple pie (2 tins Ø20 cm, diagonally off set)	Professional hot air	1	160	1:10-1:30
Apple pie (2 tins Ø20 cm, diagonally off set)	Conventional	1	180	1:10-1:30
Savoury flan (e. g, quiche lorraine)	Professional hot air	1	160-180	0:30-1:10
Cheesecake	Conventional	1	170-190	1:00-1:30
Cakes/pastries/breads on baking trays				
Plaited bread/bread crown	Conventional	3	170-190	0:30-0:40
Christmas stollen	Conventional	3	160-180[1)]	0:40-1:00
Bread (rye bread) -first of all -then	Conventional	2	 230[1)] 160-180	 0:25 0:30-1:00
Cream puffs/eclairs	Conventional	3	160-170[1)]	0:15-0:30
Swiss roll	Conventional	3	180-200[1)]	0:10-0:20
Cake with crumble topping (dry)	Professional hot air	3	150-160	0:20-0:40

Type of baking	Oven function	Oven level	Temperature °C	Time Hr: Mins.
Buttered almond cake/ sugar cakes	Conventional	3	190-210[1)]	0:15-0:30
Fruit flans (made with yeast dough/ sponge mixture)[2)]	Professional hot air	3	150	0:35-0:50
Fruit flans (made with yeast dough/ sponge mixture)[2)]	Conventional	3	170	0:35-0:50
Fruit flans made with short pastry	Professional hot air	3	160-170	0:40-1:20
Yeast cakes with delicate toppings (e. g, quark, cream, custard)	Conventional	3	160-180[1)]	0:40-1:20
Pizza (with a lot of topping)[2)]	Professional hot air	1	180-200[1)]	0:30-1:00
Pizza (thin crust)	Professional hot air	1	200-220[1)]	0:10-0:25
Unleavened bread	Professional hot air	1	200-220	0:08-0:15
Tarts (CH)	Professional hot air	1	180-200	0:35-0:50
Biscuits				
Short pastry biscuits	Professional hot air	3	150-160	0:06-0:20
Viennese whirls	Professional hot air	3	140	0:20-0:30
Viennese whirls	Conventional	3	160[1)]	0:20-0:30
Biscuits made with sponge mixture	Professional hot air	3	150-160	0:15-0:20
Pastries made with egg white, meringues	Professional hot air	3	80-100	2:00-2:30
Macaroons	Professional hot air	3	100-120	0:30-0:60
Biscuits made with yeast dough	Professional hot air	3	150-160	0:20-0:40

Type of baking	Oven function	Oven level	Temperature °C	Time Hr: Mins.
Puff pastries	Professional hot air	3	170-180[1)]	0:20-0:30
Rolls	Professional hot air	3	160[1)]	0:20-0:35
Rolls	Conventional	3	180[1)]	0:20-0:35
Small cakes (20 per tray)	Professional hot air	3	140[1)]	0:20-0:30
Small cakes (20 per tray)	Conventional	3	170[1)]	0:20-0:30

1) Pre-heat the oven
2) Use the drip tray or roasting tray

Baking on more than one oven level

Type of baking	Professional hot air	Professional hot air	Temperature in °C	Time Hours: Mins.
	Shelf positions from bottom			
	2 levels	3 levels		
Cakes/pastries/breads on baking trays				
Cream puffs/Eclairs	1 / 4	---	160-180[1)]	0:35-0:60
Dry streusel cake	1 / 3	---	140-160	0:30-0:60
Biscuits/small cakes/pastries/rolls				
Short pastry biscuits	1 / 3	1 / 3 / 5	150-160	0:15-0:35
Viennese whirls	1 / 3	1 / 3 / 5	140	0:20-0:60
Biscuits made with sponge mixture	1 / 3	---	160-170	0:25-0:40
Biscuits made with egg white, meringues	1 / 3	---	80-100	2:10-2:50
Macaroons	1 / 3	---	100-120	0:40-1:20
Biscuits made with yeast dough	1 / 3	---	160-170	0:30-0:60
Puff pastries	1 / 3	---	170-180[1)]	0:30-0:50
Rolls	1 / 4	---	160	0:30-0:55
Small cakes (20 per tray)	1 / 4	---	140[1)]	0:25-0:40

1) Pre-heat the oven

Tips on Baking

Baking results	Possible cause	Remedy
The cake is not browned enough underneath	Wrong oven level	Place cake lower
The cake sinks (becomes soggy, lumpy, streaky)	Oven temperature too high	Use a slightly lower setting
	Baking time too short	Set a longer baking time **Baking times cannot be reduced by setting higher temperatures**
	Too much liquid in the mixture	Use less liquid. Pay attention to mixing times, especially if using mixing machines
Cake is too dry	Oven temperature too low	Set oven temperature higher.
	Baking time too long	Set a shorter baking time
Cake browns unevenly	Oven temperature too high and baking time too short	Set a lower oven temperature and a longer baking time
	Mixture is unevenly distributed	Spread the mixture evenly on the baking tray
	Grease filter is inserted	Take out the grease filter
Cake does not cook in the baking time given	Temperature too low	Use a slightly higher oven setting
	Grease filter is inserted	Take out the grease filter

Table for Bakes and Gratins

Dish	Oven function	Shelf position	Temperature °C	Time Hours mins.
Pasta bake	Conventional	1	180-200	0:45-1:00
Lasagne	Conventional	1	180-200	0:25-0:40
Vegetables au gratin[1)]	Rotitherm	1	160-170	0:15-0:30
Baguettes topped with melted cheese[1)]	Rotitherm	1	160-170	0:15-0:30
Sweet bakes	Conventional	1	180-200	0:40-0:60
Fish bakes	Conventional	1	180-200	0:30-1:00
Stuffed vegetables	Rotitherm	1	160-170	0:30-1:00

1) Pre-heat the oven

Frozen Ready Meals Table

Food to be cooked	Oven function	Shelf position	Temperature °C	Time
Frozen pizza	Conventional	3	as per manufacturer's instructions	as per manufacturer's instructions
Chips[1)] (300-600 g)	Rotitherm	3	200-220	15-25 mins.
Baguettes	Conventional	3	as per manufacturer's instructions	as per manufacturer's instructions
Fruit flans	Conventional	3	as per manufacturer's instructions	as per manufacturer's instructions

1) Comments: Turn chips 2 or 3 times during cooking

Roasting

Oven function: Conventional or Rotitherm

Insert the grease filter when roasting!

Roasting dishes

- Any heat-resistant ovenware is suitable to use for roasting (please read the manufacturer's instructions).
- Large roasting joints can be roasted **directly in the roasting tray or on the oven shelf with the roasting tray placed below it.**
- For all lean meats, we recommend **roasting these in a roasting tin with a lid.** This will keep the meat more succulent.
- All types of meat, that can be browned or have crackling, can be roasted in the **roasting tin without the lid**.

Tips on using the roasting chart

The information given in the following table is for guidance only.

- We recommend cooking meat and fish **weighing 1 kg and above in the oven**.
- To prevent escaping meat juices or fat from burning on to the pan, we recommend placing some liquid in the roasting pan.
- If required, turn the roast (after 1/2 - 2/3 of the cooking time).
- Baste large roasts and poultry with their juices several times during roasting. This will give better roasting results.
- You can switch the oven off about 10 minutes before the end of the roasting time, in order to utilise the residual heat.

Roasting table

Type of meat	Quantity	Ovenfunction		Shelf position	Temperature °C	Time Hours mins.
Beef						
Pot roast	1-1.5 kg		Conventional	1	200-250	2:00-2:30
Roast beef or fillet						per cm. of thickness
- rare	per cm. of thickness		Rotitherm	1	190-200[1)]	0:05-0:06
- medium	per cm. of thickness		Rotitherm	1	180-190	0:06-0:08
- well done	per cm. of thickness		Rotitherm	1	170-180	0:08-0:10
Pork						
Shoulder, neck, ham joint	1-1.5 kg		Rotitherm	1	160-180	1:30-2:00
Chop, spare rib	1-1.5 kg		Rotitherm	1	170-180	1:00-1:30
Meat loaf	750 g-1 kg		Rotitherm	1	160-170	0:45-1:00
Porkknuckle (precooked)	750 g-1 kg		Rotitherm	1	150-170	1:30-2:00
Veal						
Roast veal	1 kg		Rotitherm	1	160-180	1:30-2:00
Knuckle of veal	1.5-2 kg		Rotitherm	1	160-180	2:00-2:30
Lamb						
Leg of lamb, roast lamb	1-1.5 kg		Rotitherm	1	150-170	1:15-2:00
Saddle of lamb	1-1.5 kg		Rotitherm	1	160-180	1:00-1:30
Game						
Saddle of hare, leg of hare	up to 1 kg		Conventional	3	220-250[1)]	0:25-0:40
Saddle of venison	1.5-2 kg		Conventional	1	210-220	1:15-1:45
Haunch of venison	1.5-2 kg		Conventional	1	200-210	1:30-2:15

Type of meat	Quantity	Ovenfunction		Shelf position	Temper-ature °C	Time Hours mins.
Poultry						
Poultry portions	200-250 g each		Rotitherm	3	200-220	0:35-0:50
Half chicken	400-500 g each		Rotitherm	3	190-210	0:35-0:50
Chicken, poulard	1-1.5 kg		Rotitherm	1	190-210	0:45-1:15
Duck	1.5-2 kg		Rotitherm	1	180-200	1:15-1:45
Goose	3.5-5 kg		Rotitherm	1	160-180	2:30-3:30
Turkey	2.5-3.5 kg		Rotitherm	1	160-180	1:45-2:30
	4-6 kg		Rotitherm	1	140-160	2:30-4:00
Fish (steamed)						
Whole fish	1-1.5 kg		Conven-tional	2 / 3	210-220	0:45-1:15

1) Pre-heat the oven

Wide grilling

Oven function: Dual grill with maximum temperature setting

Important: Always grill with the oven door closed.

The empty oven should **always be pre-heated with the grill functions for 5 minutes**.

- For grilling, use both the oven shelf and the roasting tray together.
- The grilling times are guidelines.
- Grilling is particularly suitable for flat pieces of meat or fish.

Grilling table

Food to be grilled	Oven level	Grilling time	
		1. Side	2. Side
Burgers	4	8-10 mins.	6-8 mins.
Pork fillet	4	10-12 mins.	6-10 mins.
Sausages	4	8-10 mins.	6-8 mins.
Filet steaks, veal steaks	4	6-7 mins.	5-6 mins.
Filet of beef, roast beef (approx. 1 kg)	3	10-12 mins.	10-12 mins.
Toast[1)]	3	2-3 mins.	2-3 mins.
Toast with topping	3	6-8 mins.	---

1) Use the grill without the roasting tray

Defrosting

Oven function: Defrost (no temperature setting)

- Unwrap the food and place it on a plate on the oven shelf.
- Do not cover with a plate or bowl, as these can substantially lengthen the defrosting time.
- For defrosting, place the shelf in the **1st oven level from the bottom**.

Defrosting table

Dish	Defrosting time mins.	Further defrosting time (mins.)	Comments
Chicken, 1000 g	100-140	20-30	Place the chicken on an upturned saucer placed on a large plate Turn halfway through
Meat, 1000 g	100-140	20-30	Turn halfway through
Meat, 500 g	90-120	20-30	Turn halfway through
Trout, 150g	25-35	10-15	---
Strawberries, 300g	30-40	10-20	---
Butter, 250g	30-40	10-15	---
Cream, 2 x 200g	80-100	10-15	Cream can also be whipped when still slightly frozen in places
Gateau, 1400g	60	60	---

Making Preserves

Oven function: Bottom heat

- For preserving, use only commercially available preserve jars of the same size.
- **Jars with twist-off or bayonet type lids and metal tins are not suitable**.
- When making preserves, the **first shelf position from the bottom** is the one most used.
- Use the shelf for making preserves. There is enough room on this for up to six 1-litre preserving jars.
- The jars should all be filled to the same level and clamped shut.
- Place the jars on the baking tray in such a way that they are not touching each other.
- Pour approx. 1/2 litre of water into the baking tray so that sufficient moisture is produced in the oven.
- As soon as the liquid starts to pearl in the first jars (after about 35-60 minutes with 1 litre jars), switch the oven off or reduce the temperature to 100°C (see table).

Preserves table

The times and temperatures for making preserves are for guidance only.

Preserve	Temperature in °C	Cooking time until simmering in mins.	Continue to cook at 100 °C in mins.
Soft fruit			
Strawberries, blueberries, raspberries, ripe gooseberries	160-170	35-45	---
Unripe gooseberries	160-170	35-45	10-15
Stone fruit			
Pears, quinces, plums	160-170	35-45	10-15
Vegetables			
Carrots[1)]	160-170	50-60	5-10
Mushrooms[1)]	160-170	40-60	10-15
Cucumbers	160-170	50-60	---
Mixed pickles	160-170	50-60	15
Kohlrabi, peas, asparagus	160-170	50-60	15-20
Beans	160-170	50-60	---

1) Leave standing in oven when switched off

Cleaning and Care

Warning: For cleaning, the appliance must be switched off and cooled down.

Warning: For safety reasons, **do not** clean the appliance with steam jet or high-pressure cleaning equipment.

Attention: Do not use any scouring agents, sharp cleaning tools or scourers.

Outside of the appliance

- Wipe the front of the appliance with a soft cloth and warm water and washing up liquid.
- For metal fronts, use normal commercially available cleaning agents.

Oven interior

Warning: For the purpose of cleaning the oven must be switched off and have cooled down.

Clean the appliance after each use. In this way, residue is easier to clean off and does not have the chance to burn on. Residue that is not removed may cause changes to the surface colour when Pyroluxe is used.

1. The oven light switches on automatically when the oven door is opened.
2. After every use, wipe the oven with a solution of washing-up liquid and allow to dry.

In the event of stubborn dirt, clean using Pyroluxe.

Important: If you are using an oven spray, be sure to follow the manufacturerís instructions.

Accessories

Wash all slide-in units (shelf unit, baking tray, shelf support rails etc.) after each use and dry well. Soak briefly to make them easier to clean.

Fat Filter

1. Clean the fat filter in hot water and washing up liquid or in the dishwasher.
2. Badly burned on soiling can be removed by boiling the filter in a little water to which 2-3 tablespoonsful of dishwasher cleaner has been added.

Pyrolytic cleaning

⚠ **Warning:** The oven gets very hot during this process. Keep small children away.

⚠ **Important:** Before carrying out the pyrolytic cleaning process all removable parts, with the exception of the side rails, must be removed from the oven.

ⓘ If you use the **oven shelf runners** that are available as special accessories, these must be **removed before pyrolytic cleaning**.
If there are still oven shelf runners in the oven, 'C1' will appear in the time display.
The pyrolysis process then cannot be started due to a safety cut-out that protects the oven shelf runners.

Pyrolysis

1. First remove the worst of the residue manually.
2. Select oven function Pyroluxe.
   – "3:15" appears in the time display,
   – Continuously flashes for approximately 5 seconds.
   Pyrolytic cleaning then starts.

ⓘ The Light does not work.
When the temperature set is reached, the door is locked.
The bars of the heat indicator are illuminated until the door is unlocked again.

Changing the length of the Pyroluxe

1. Proceed as described in the section Pyroluxe
2. While Cook time ⇥ is flashing select the desired length of the pyroluxe using + or —:
   "2:15"or "3:15".
   Cook time ⇥ flashes for approximately 5 seconds.
   Pyrolytic cleaning then starts.

If Cook time ⇥ is no longer flashing, press the Select ⏲ button again and then perform the setting procedure.

Changing the Pyroluxe switch-off time

The Pyroluxe switch off time can be changed using the End time ⇥ clock function (within 2 minutes of setting the Pyroluxe).

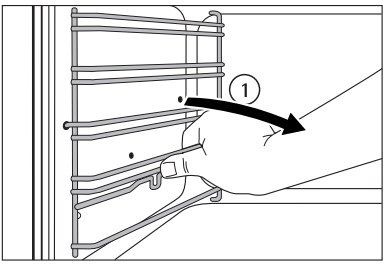
When are the different pyroluxes set:
P2 - 2:15 = Pyroluxe Quick: For a light degree of soiling,
P1 - 3:15 = Pyroluxe Intensive: For a heavy degree of soiling.

Side rails

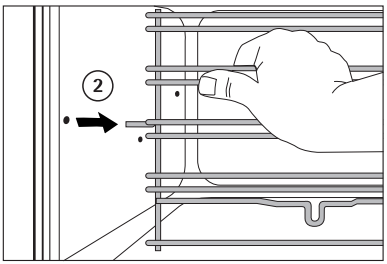
To clean the sides of the oven, the left and right side rails can be removed from the oven.

Taking out the side rails

1. Loosen the screw.
2. Pull the rails away from the wall at the back of the oven and swing them forwards (1).

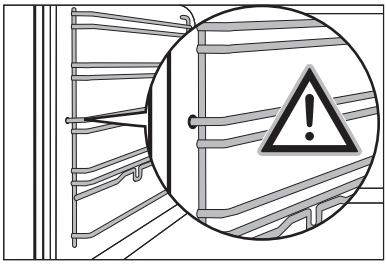


3. Unhook the rails (2).

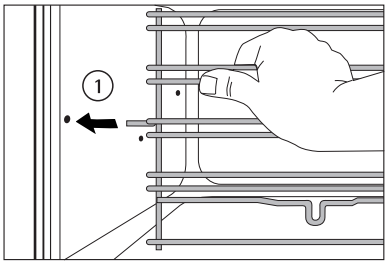


Replacing the side rails

⚠ When inserting the rails, make sure that the rounded ends of the guide bars are pointing to the front.

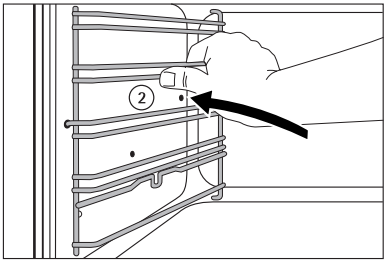


1. To install the rails, first insert the rails into the holes at the front (1).



2. Swing the rails towards the back and insert into the holes (2).

3. Re-tighten the screw.



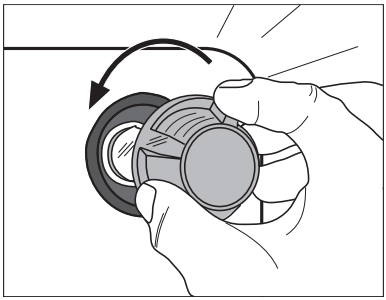
Oven Lighting

Warning: There is a danger of electric shock! Prior to changing the oven light bulb:
– Switch off the oven!
– Remove the fuses in the fuse box or switch off the circuit breaker.

Place a cloth on the oven floor to protect the oven light and glass cover.

Replacing the oven light bulb/ cleaning the glass cover

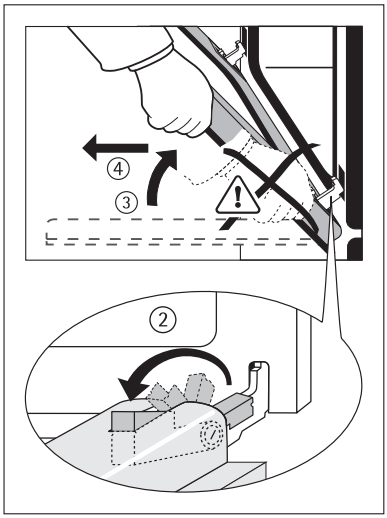
1. Remove the glass cover by turning it anti-clockwise and then clean it.
2. If necessary:
   Replace bulb with a 40 watt, 230 V, 300 °C heat-resistant oven light bulb.
3. Refit the glass cover.



Oven Door

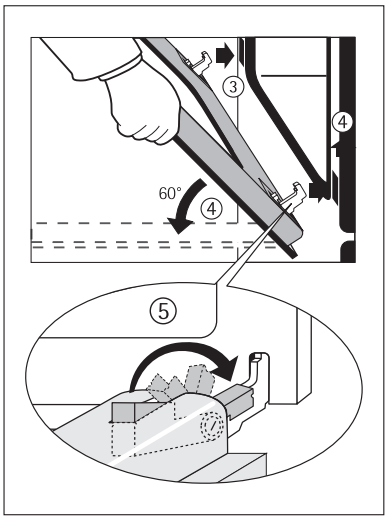
The oven door of your appliance may be removed for cleaning.

Removing the oven door



1. Open the oven door completely.
2. **Completely** fold back the **brass-coloured clamping lever** on **both** door hinges.
3. Grip the oven door with both hands on the sides and close it to about 3/4 **going past the point of resistance.**
4. Pull the door away from the oven (**Caution:** heavy!).
5. Place the door, with the outer surface downwards, on a soft, flat surface, for example a blanket, to avoid scratches.

Hanging the oven door



1. With both hands take hold of the sides of the door from the side on which the handle is positioned.
2. Hold the door at an angle of approx. 60°.
3. Slide the door hinges **simultaneously** as far as possible into the two slots on the right and left at the bottom of the oven.
4. Lift the door up until resistance is met and then open fully.
5. Lift the brass-coloured clamping levers on both door hinges back to their original position.
6. Close the oven door.

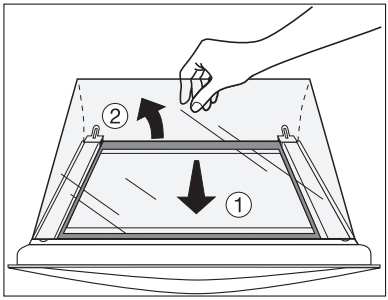
Oven door glass

The oven door is fitted with four sheets of glass set next to one another. The inner sheets can be removed for cleaning.

⚠ **Caution:** The following steps are to be performed only when the oven door has been removed. If the glass is removed while the door is attached, the leighter weight may cause it to spring up and cause injury.

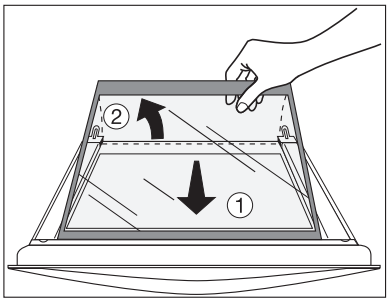
⚠ **Important!** Rough handling of the glass, especially at the edges of the front plate, may cause it to break.

Removing the upper-most glass plate



1. Detach the door and, with the handle downwards, lower it onto a soft, even surface.
2. Grasp the upper plate of glass by its lower edge and push it against the pressure spring and towards the oven door handle until it comes free (①).
3. Hold the plate **gently** underneath and slide it out (②).

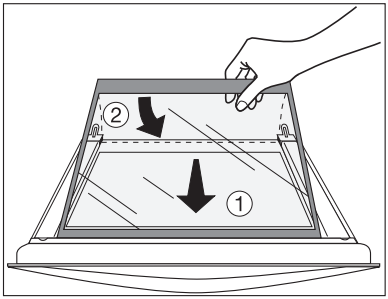
Removing the centre glass plates



1. Grasp the centre plates of glass by their lower edges one after another and push them towards the over door handle until they come free (①).
2. Hold the plates gently underneath and slide them out (②).

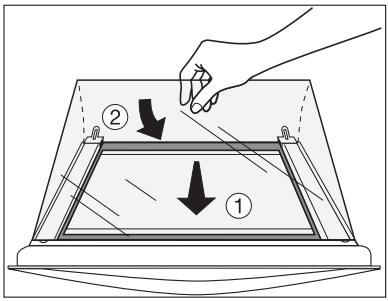
Clean the door glass

Replacing the centre glass plates



1. From above, insert the centre plates obliquely into the retaining frame at the handle, one after another (①).
2. Lower the centre plates down and push them towards the lower edge of the door as far under the retaining frame as they will go (②).

Replacing the upper glass plate



1. From above, insert the upper-most plate obliquely into the retaining frame at the handle (①).
2. Lower the plate. Place the glass against the pressure spring at the handle, and in front of the retaining frame at the lower edge of the door. Push it **into the frame** (②)**.**
   The glass plates must be firmly attached.

Re-attach the door to the oven

What to do if ...

Problem	Possible cause	Remedy
The oven does not heat up	The oven has not been switched on	Switch on the oven
	The clock has not been set to the current time	Set the clock to the current time
	The required settings have not been set	Check the settings
	The ovenís safety cut-out has been triggered	See Oven Safety Cut-out
	The house wiring fuse (in the fuse box) has tripped	Check fuse If the fuses trip several times, please call a qualified electrician
The oven lighting is not operating	The oven light bulb is faulty	Replace oven bulb
The pyrolysis function is not working (“C1“ is shown in the time display)	The oven shelf runner has not been removed.	Remove oven shelf runner
The oven door is locked	Appliance is not connected to the electricity; door lock is activated	Connect the appliance to the electrical supply and wait at least 10 seconds until the red temperature pilot light goes out
The following appears in the time display: E001 E020 (for normal operation) E021	Temperature outside of the permissible range	Please contact customer service

Problem	Possible cause	Remedy
The following appears in the time display: E020 (for pyrolysis function)	Door is not closed properly	Close the door properly and start the pyrolysis function again If the display appears again, please contact customer service
An error code not listed above appears in the time display	Electronic error	Switch the appliance off and on again by way of the house wiring fuse or the circuit breaker in the fuse box. If the display appears again, please contact customer service

If you are unable to remedy the problem by following the above suggestions, please contact your dealer or the Customer Care Department.

Warning! Repairs to the appliance are only to be carried out by qualified service engineers. Considerable danger to the user may result from improper repairs.

If the appliance has been wrongly operated, the visit from the customer service technician or dealer may not take place free of charge, even during the warranty period.

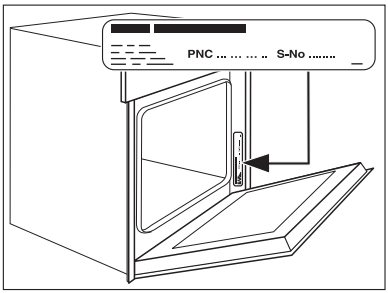
Advice on cookers with metal fronts:
Because of the cold surface at the front of the cooker, opening the oven door during (or just after) baking or roasting may cause the glass to steam up.

Service

In the event of technical faults, please first check whether you can remedy the problem yourself with the help of the operating instructions (section "What to do if...").

If you were not able to remedy the problem yourself, please contact the Customer Care Department or one of our service partners.

In order to be able to assist you quickly, we require the following information:



– Model description
– Product number (PNC)
– Serial number (S No.)
  (for numbers see rating plate)
– Type of fault
– Any error messages displayed by the appliance

So that you have the necessary reference numbers from your appliance at hand, we recommend that you write them in here:

Model description: .....

PNC: .....

S No: .....

***From the Electrolux Group**. The world's No.1 choice.*

The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.

AEG Hausgeräte GmbH
Postfach 1036
D-90327 Nürnberg

http://www.aeg.hausgeraete.de

© Copyright by AEG

822 923 913-A-280904-03

Subject to change without notice